



DAS VOGL

SCHÖN ESSEN.

EXPERIENCE

FOGGY FISHPOND 21,50
ceviche | pickled | raw

Sancerre AOC

Terres de Blanches | Loire | Sancerre | 1/8lt 7,50

Upgrade: Chablis 1er Cru Cote de Lèchet

Jean Dauvissat | Chablis | 1/8lt 14,50

CELERY-CUCUMBER SHOT 9,50
brunoise | mint | Haidvogel Gin

BAKED VEAL PRALINE 16,50
hay | mushrooms | parsley

Cuvée Passion (CH/SB)

Erwin Sabathi | Pössnitzberg | Steiermark | 1/8lt 9,50

Upgrade: Neuburger Smaragd

Donabaum | Spitz | Wachau | 1/8lt 19,50

FROZEN REDCURRANT 9,50
fennel | cashew | lemon grass

PINK FILLET OF REGIONAL BEEF 39,50
cauliflower | broccoli | romanesco

Carleone Il Guericco IGT

Tenuta di Carleone | Chianti | Toscana | 1/8lt 11,50

Upgrade: Tignanello DOCG

Marchesi Antinori | Toscana | 1/8lt 52,50

NATURAL PINZGAUER YOGHURT 16,50
cherry | gooseberry | roses

Red Roses Rosenmuskateller

Kracher | Illmitz | Neusiedlersee-Hügelland | 1/16lt 10,50

Upgrade: Grüner Veltliner Beerenauslese

Emmerich Knoll | Unterloiben | Wachau | 1/16lt 13,50

BIO-BACCHUS³ 16,50
radish | summer truffle | brioche

Champagner Jean Vesselle Extra brut

Jean Veselle | Champagne | Frankreich | 0,1lt 9,90

Upgrade: Champagner Brut Nature

Tarlant | Champagne | Frankreich | 0,1lt 24,50

AUSTRIA

RIPE VEGETABLE GARDEN 16,50
sour | salty | sweet

Grüner Veltliner Kalkvogel

Zillinger | Ebenthal | Weinviertel | 1/8lt 7,50

Upgrade: Grüner Veltliner Honivogl Smaragd

Franz Hirtzberger | Spitz | Wachau | 1/8lt 27,50

FOAM SOUP OF WILD HERBS 9,50
cream cheese | pasta pockets | pine nuts

CREAMY CHANTERELLES 16,50
pretzel soufflé | sour cream | red pepper

Riesling „In der Wand“

Pichler-Krutzler | Oberloiben | Wachau | 1/8lt 10,50

Upgrade: Riesling Kalkofen Smaragd

F.J. Gritsch | Spitz | Wachau | 1/8lt 15,50

TRANCHE OF PIKE-PERCH 21,50
broad bean | bacon | lemon thyme

Chardonnay

Pöckl | Mönchhof | Wachau | 1/8lt 7,50

Upgrade: Loibner Chardonnay Smaragd

Emmerich Knoll | Unterloiben | Wachau | 1/8lt 14,50

SOUR APPLE MEETS SWEET PEAR 9,50
crisps | gel | sparkling pear wine

DUO FROM AUSTRIAN CHICKEN 32,50
corn | this year's potatoes | wheat beer

Pinot Noir Vigna Kofl Reserve DOC

Zemmer | Aldein | Südtirol | 1/8lt 11,50

Upgrade: Merlot

Pöckl | Mönchhof | Neusiedlersee | 1/8lt 35,50

CHOCOLATE CAKE 16,50
apricot | chocolate | whipped cream

Cuvée Sweet Auslese

Tement | Berghausen | Südsteiermark | 1/16lt 6,50

Upgrade: Grüner Veltliner Beerenauslese

Emmerich Knoll | Unterloiben | Wachau | 1/16lt 13,50

CLASSICS

BEEF TATAR 22,50
egg yolk | wasabi mayonnaise | crisps

**BEEF CONSOMMÉ OR
HERBAL-VEGETABLE ESSENCE** 7,50
garnish of the day | roots | chives

**CLASSIC „WIENER SCHNITZEL“
BREADED ESCALOPE VIENNA STYLE
FROM VEAL** 25,50
parsley potatoes | cranberries | lemon
capers | anchovies | green salad

**AUSTRIAN „TAFELSPITZ“
BOILED ROUND OF BEEF** 25,50
two times horseradish | potatoes | cream spinach

„PINZGAUER MOOSBEERNOCKN“ 16,50
curd cheese | vanilla | chocolate crumble

SEASONAL SWEET DUMPLINGS 16,50
sour cream | honey | butter crumbs

REGIONAL & PERSONAL

VEGETABLES Familie Häitzmann, Biohof Stechaubauer, Saalfelden

MUSHROOMS Vom Küchenteam selbstgepflückt im Pinzgau

VEAL Familie Huber, Tiroler Kaiserkalb, St. Johann in Tirol

CHICKEN Wech Geflügel, St.Andrä/Lavanttal

PORK & BEEF Gourmetfein, Michaelnbach

HONEY & GIN HAIDVOGL MAVIDA, Zell am See

MILK & CHEESE Pinzgau Milch, Maishofen

SCHNAPS Familie Herzog, Saalfelden



7-COURSE-MENU 105,- | incl. wine accompaniment 155,- | Premium 225,-

4-COURSE-SURPRISE MENU 54,50 | incl. wine accompaniment 85,- | Premium 135,-

SET MEAL COMPULSORY WITH EVERY ORDER 4,50

homemade bread | spreads | amuse-gueule